2378. BETA VULGARIS.

Sugar beet.

From France. Imported by the Division of Chemistry from Vilmorin-Andrieux & Co., Paris, France. Received February, 1899.

"Vilmorin's Improved White."

2379. BETA VULGARIS.

Sugar beet.

From Germany. Imported by the Division of Chemistry from Adolf Strandes, of Zehringen, near Cöthen, Germany. Received February, 1899.

This variety is to be known as "Zehringen."

2380. CUCUMIS MELO.

Winter muskmelon.

Grown in Utah. Presented by Mr. John F. Brown, of Elgin, Grand County, Utah, who developed the variety and who makes the following statement concerning it:

"Variety 'Eden,' a winter muskmelon. This melon is supposed to have originated Japan. Some 10 years ago a few seeds were sent to Mr. W. C. Wheeler, of this in Japan. Some 10 years ago a few seeds were sent to Mr. W. C. Wheeler, of this township, by whom, he does not remember. This seed was divided with me and planted, but the crop failed to mature on the vines and was cast aside as worthless. A few of the melons were concealed by accident under some shocks of corn, and when these were husked in December the melons were found. They had turned yellow and were of fine quality and flavor. Experiments from that time have developed the present perfect 'Eden' melon. This melon does well on any soil that will raise ordinary melons. Plant and cultivate same as other melons. Use no more water than is absolutely necessary, as too much water takes from the quality of the melon, but adds to its size. The most perfect all-round melon will weigh about 9 pounds. Gather at the time of the first frost, keeping only mature melons. The fruits should be cut from the vine, leaving about 3 inches of vine on melon. Store in frost-proof and perfectly dry building above ground, place melons with flat end up, not piling on top of one another. The temperature should be kept just above frost point, but the melons can be forced to ripen, as with other fruits, by putting in a warm place. A hollow seed cavity shows forced growth by using too much water. These melons have been used in the eating houses along the R. G. W. Ry. and in the hotels and restaurants of Salt Lake, Denver, and Colorado Springs, and have always sold at \$3 per dozen and up, delivered at the express office here. Parties in different parts of the United States have tried to raise this melon from seed sent from here, but they failed to mature a crop, as they had no directions to go by, this being the first time that the results of my experience have been made public. I used the last of the 1898 crop February 20, 1899."

2381 to 2541. VITIS VINIFERA.

Grapes.

The numbers between 2381 and 2541 were applied to a series of varieties of the European grape imported in cooperation with the Division of Pomology in order to permit a thorough and systematic test of the possibility of producing in the South Atlantic States the table grapes now imported from Europe. Such tests are now being conducted by the Division of Pomology at various points in the South, particularly in North Carolina and Florida. No cuttings are now available for distribution, but provision will probably be made later for the distribution of any varieties which may prove worthy of public attention. A full list of all the varieties imported will also be published as a special inventory.

2542. Prunus amygdalus.

Almond.

From Marseilles, France. Received through Mr. Walter T. Swingle, February, 1899.

"Princess." Large and sweet, with a thin shell.

2543. Prunus amygdalus.

Almond.

From Marseilles, France. Received through Mr. Walter T. Swingle, February, 1899.

Very large and sweet; shell moderately hard.